



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

x6600

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

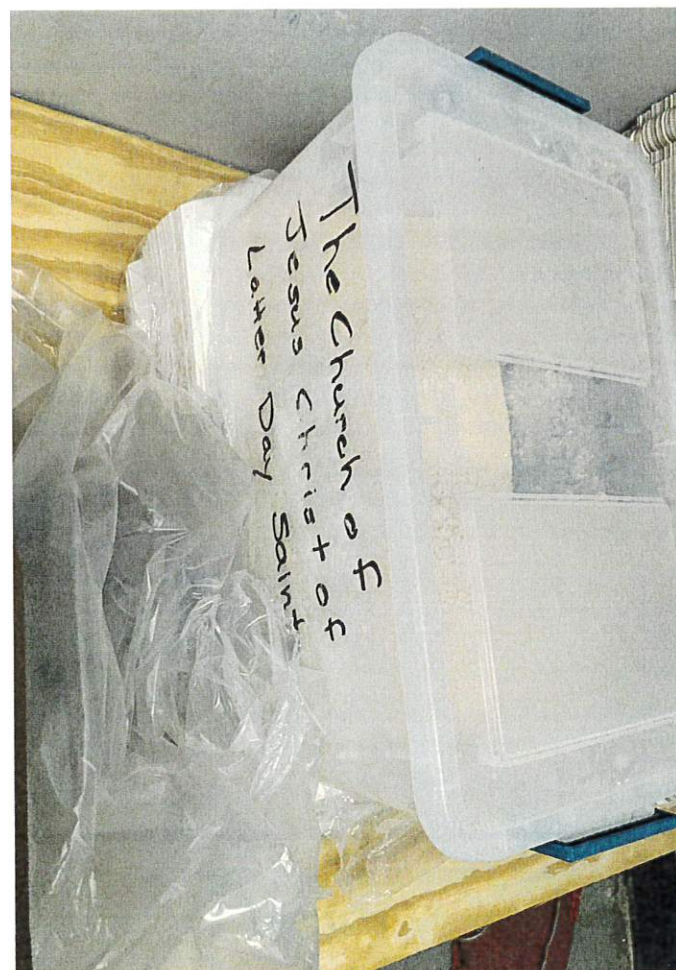
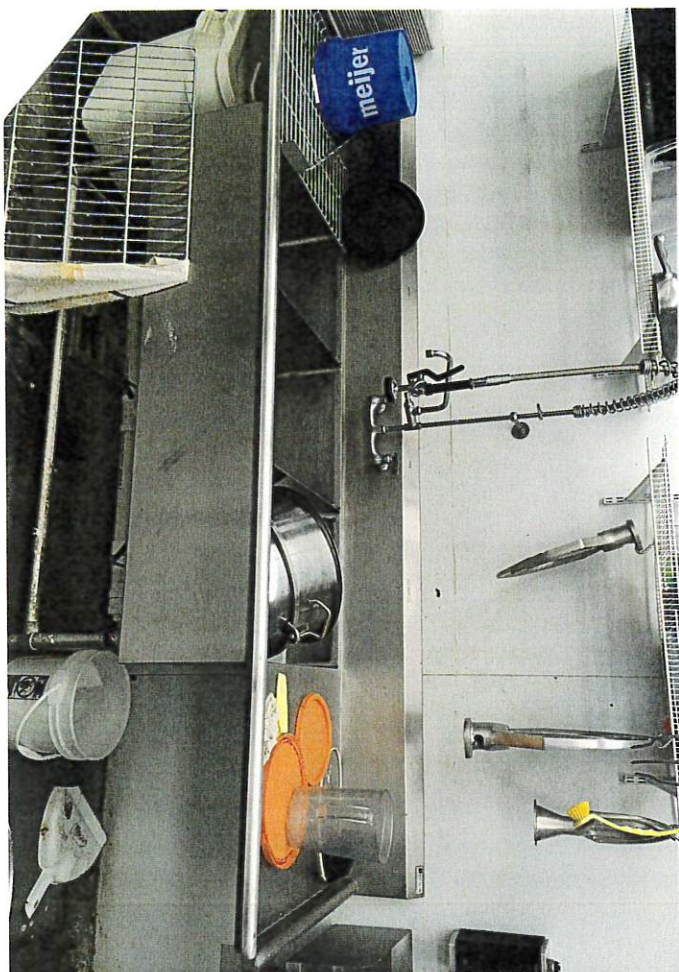
Establishment Name Jeff's Bakery			Telephone Number 812 283 3636	Date of Inspection (mm/dd/yr) 1/10/20	PERMIT # 19-375
Establishment Address (number and street, city, state, zip code) 4510 Charleston Rd (Suite 300) New Albany, IN			502 439 #7176		
Owner Shane Tingle			Purpose: Routine	Follow-up YES	Release Date TODAY
Owner's Address 7003 Carl Ross Dr Charleston, IN 47111			2. Follow-up	Summary of Violations: C 6 NC 7 R 4	
Person in Charge Brittany Jackson			3. Complaint		
Responsible Person's E-mail			4. Pre-Operational		
Certified Food Manager N/A			5. Temporary	Menu Type (See back of page)	
Mon Type - Must complete 3/16/20			6. HACCP	1 X 2 3 4 5	
			7. Other (list)		
<p>• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"</p> <p>• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"</p>					
Section#	C/NC	R	Narrative	To Be Corrected By	
118	C	R	Observed PIC lacking food safety basics - FCHD will require establishment to maintain a CFM • certified food manager / 5 year certification • must test in person • responsible for all employee food safety training	March 16, 2020	
129	C	R	Observed PIC fail to wash hands between prep and customers	Retrain staff	
171	C		Observed barehand contact with RTE foods during prep	Retrain staff	
294	C		Observed no approved sanitizer on site / no sanitizing occurring	Retrain staff	
303	C		Observed clean and dirty utensils mixed in prep table bins	Retrain staff	
439	C		Observed Lysol (Not approved for food) stored at warehouse	Retrain staff	
174	NC		Observed several bulk bins/buckets lacking common name labels	1 week	
177	NC		Observed bin labeled "church of LPS" (flour? mix?) on ground	Corrected	
245	NC	R	Observed rags outside of sanitizer solution / allowed to dry	Retrain staff	
324	NC		Observed hand sink at prep entrance to have drip leak	1 week	
347	NC		Observed no paper towels available at warehouse hand sink	Today	
389	NC	R	Observed mop water and refuse left overnight	Retrain staff	
430	NC		Observed ceiling tile missing over prep area	1 week	
Received by (name and title printed): Brittany Jackson			Inspected by (name and title printed): A.J. Ingram (EHS)		
Received by (signature): Brittany Jackson			Inspected by (signature): aj		
cc:		cc:		cc:	

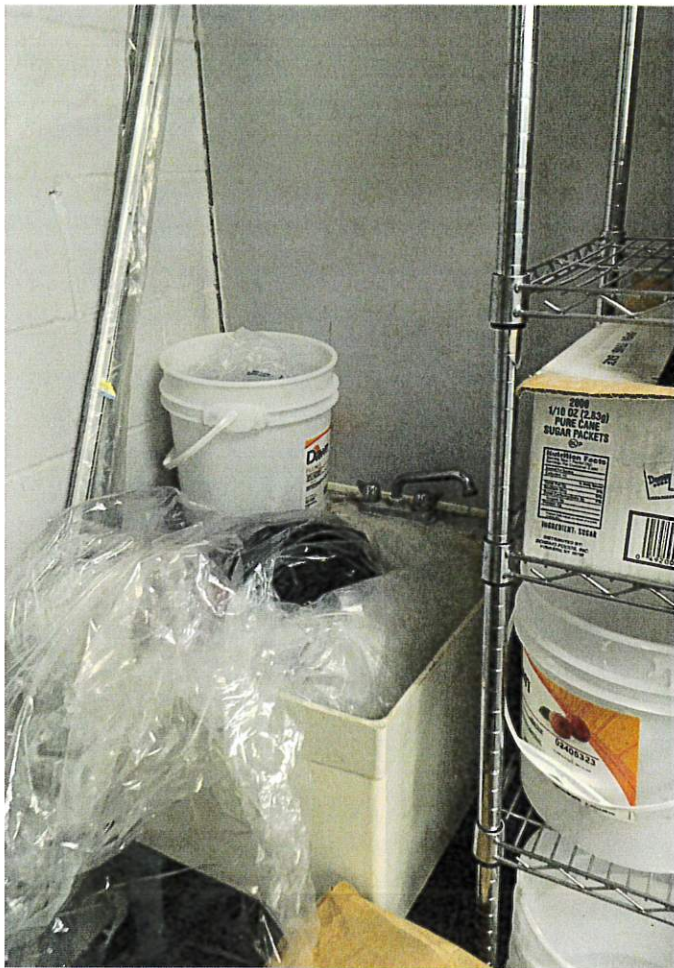
FCHD will follow-up 3/16/20

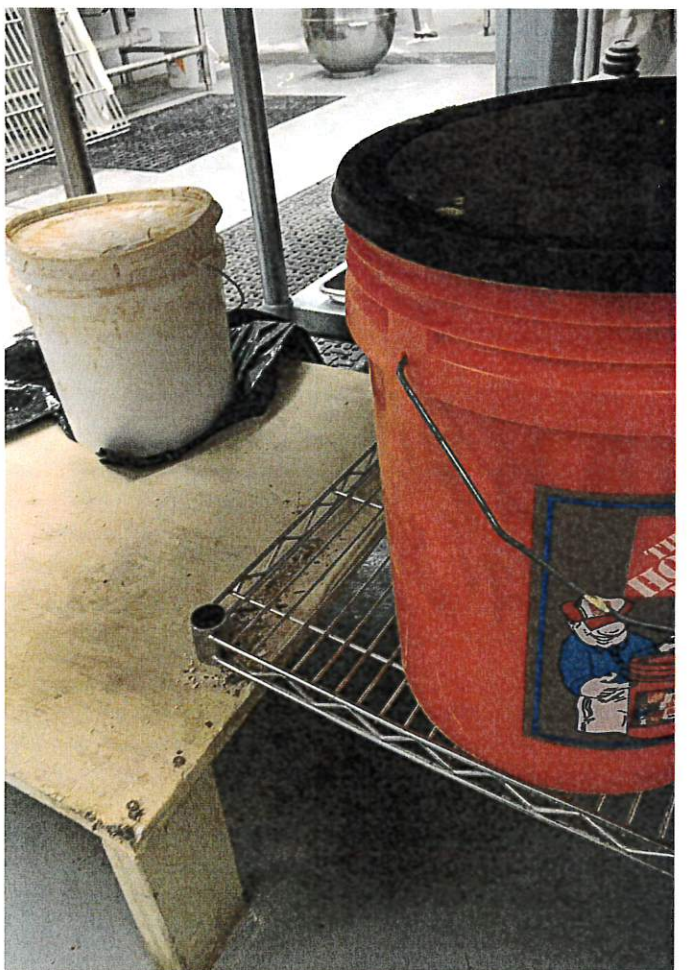
- Must have CFM

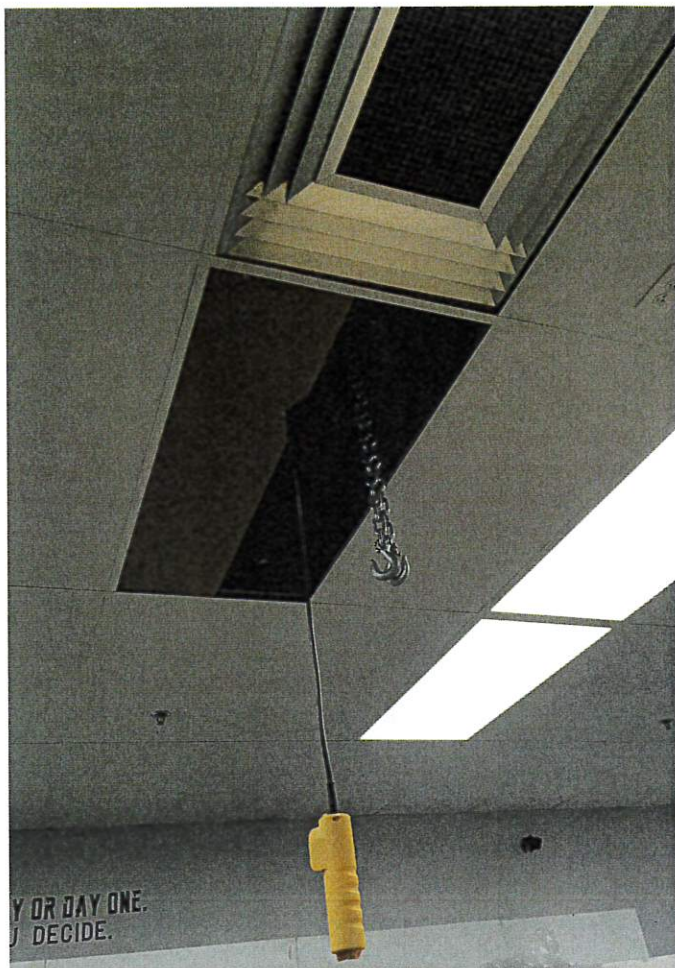
- All employees trained by CFM

- all violations corrected









- Bathtubs
- Showers
- Diaper Pails
- Door Knobs

USE:

Do not use this product in a manner inconsistent with its labeling. Apply full strength or dilute ¼ cup (2 fl. oz.) per gallon of warm water. Apply trigger spray until thoroughly wet. Wipe with a clean cloth, sponge, or brush with clean water.

Full strength and rinse. **To Sanitize / Disinfect:** Apply to surfaces until thoroughly wet. **To Sanitize:** Leave surfaces wet for 10 minutes before wiping. Rinse all food contact surfaces. **To Control Mold & Mildew:** Apply to surfaces until thoroughly wet. Then allow to air dry. Repeat as needed.

To Prepare:	Add:	In:
1 pint (16 oz.)	2.7 oz.	13.3 oz.
1 quart (32 oz.)	5.4 oz.	26.6 oz.
1/2 gallon (64 oz.)	10.8 oz.	53.2 oz.
1 gallon (128 oz.)	21.6 oz.	106.4 oz.

Do not use on eating / cooking utensils, glasses / dishes or surfaces that come in contact with food. Rinse bathtub / shower surfaces test a small inconspicuous area first. Rinse bathtub / shower surfaces thoroughly with water for 15-20 minutes.

For Use on:

Plastic Animals, Toys, Skin or clothing. Wash thoroughly with soap and water after handling. If you have sensitive skin wear rubber gloves.

Rinse thoroughly with water for 15-20 minutes.

For eye irritation, rinse for the first 5 minutes, then continue rinsing eye. For treatment advice, see back of package.

Rinse thoroughly with water for 15-20 minutes. For treatment advice, see back of package.



No Bare Hand Contact with Ready-To-Eat Foods

Do not use your bare hands when working with ready-to-eat foods. Use the following instead:

- Deli Tissue • Spatula • Tongs • Fork
- Dispensing Equipment • Disposable Gloves



One very important reason the no bare hand contact rule was put in place is because of viruses. Good hand washing is no defense against persistent viruses. One resilient virus in particular is norovirus. It is highly contagious. Sick employees can shed the virus through their hands even after they wash them.

Disposable Glove Guidelines

- Glove usage does not replace the need for good hand washing techniques.
- Wash hands before putting on gloves.
- Put gloves on only when you are ready to handle RTE food.
- Use gloves for only one task, such as RTE foods then discard.
- If an interruption occurs, remove gloves, discard, wash hands, and re-apply gloves.



 **DEPARTMENT OF
PUBLIC HEALTH
AND WELLNESS**

Division of Environmental Health
and Emergency Preparedness
Food Safety and Protection Program
502-574-6650
www.louisvilleky.gov/health

9/2017

